

Chef Candice Custodio's

Apricot and Bacon Baked Brie

Ingredients

8 oz brie wheel

1/2 pkg. frozen puff pastry sheets, thawed

1/4 cup apricot preserves

1/4 cup bacon pieces, cooked and diced

1 large egg, lightly beaten

a few leaves fresh basil, minced



Directions

1. Preheat oven to 400F. Line a baking sheet with parchment paper and roll out puff pastry on a lightly floured work surface. Roll pastry into about an 11 inch square. Reserve any extra pastry for decor or future snacks.
- 2 Place pastry square on prepared baking sheet, setting the Brie (with rind on) in the middle of the pastry. Spread Apricot Preserves evenly over the top of the Brie. Sprinkle Bacon pieces and minced Basil leaves over the Preserves.
3. Working in a circle, fold each edge of the pastry over the top of the Brie, brushing each folded section with egg wash and pressing gently before moving on to the next edge. Repeat until Brie is wrapped.
4. Lightly and evenly score the top of the wrapped Brie with 8 to 10 cuts.
5. Bake until golden and cooked through, about 35 minutes. Allow to cool for 10 minutes and serve with an assortment of crackers and fruit.